



Public Health
Prevent. Promote. Protect.

Frederick County Health Department

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Food Control Division Bake Sale Guidelines

A “Bake Sale” means a place where only non-potentially hazardous bakery goods, including breads and pastries, are sold in conjunction with a fundraising event.

A “Bake Sale” does not include: a place where a person sells baked goods for individual profit; from which food is commercially distributed; or where a potentially hazardous baked good is sold or distributed.

The following are the minimum guidelines for food handling at your organization’s bake sale.

1. **Acceptable Baked Goods** – Cakes, cookies, breads, pastries, and fruit or berry pies. Products offered must be a “baked” product.
2. **Not Acceptable** – Baked goods that may promote rapid growth of bacteria e.g., cream pies, cream filled pastries, pumpkin, éclairs, cream puffs, and other potentially hazardous foods.
3. **Food Protection** – All food shall be pre-wrapped in the quantity to be sold in food grade plastic wrap, bags or foil.
4. **Preparation** – Food shall be prepared under clean circumstances and by disease free individuals.
5. **Hand Cleanliness** – No bare hand contact shall come into contact with food that is ready to eat. Commercially produced hand wipes shall be available for hand cleaning as necessary.
6. **Records** – The name and product of each contributor shall be kept for future reference.

The Frederick County Health Department may hold surveillance inspections to denote compliance with approved products being sold at bake sales.

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